Historic, archived document

Do not assume content reflects current scientific knowledge, policies, or practices.

Homemaker News
EXCLUSIVE TO STATE EXTENSION EDITORS
U.S.D.A. PRESS SERVICE, OFFICE OF INFORMATION, AND EXTENSION SERVICE

VERTICAL FILE
MIMEOGRAPHED MATERIAL
OCT 23 1939
O. E. S. LIBRARY

No. 334 June 26, 1939.

EQUIPMENT FOR CANNING

First on the list of necessary canning equipment for most women, _____, _____, _____, (Name) (Title) (Institution) puts an authoritative manual giving detailed instructions for preparing and processing the different fruits, vegetables, and meats. The _____ (Institution) will supply _____ (Name of Publication) to residents of the State. There is also what is popularly known as the "canning bulletin" of the Bureau of Home Economics, obtained free by writing to the U. S. Department of Agriculture. (Ask for Farmers' Bulletin 1762-F, Home Canning of Fruits, Vegetables, and Meats.)

A check-over of the canning equipment needed indicates two kinds of canners, if one is doing vegetables as well as acid fruits and tomatoes. These last may be canned in a water-bath canner, which may be a wash-boiler, a bucket, or any vessel that has a tight cover and is large enough to hold a convenient number of cans or jars and to permit covering them with 1 to 2 inches of water. It should be fitted with a rack to hold the containers. A wire basket for this purpose can be made by a tinner at small cost, or at home, from wire-mesh fencing.

A steam pressure canner is necessary for all nonacid foods, including meats and practically all vegetables except tomatoes, says _____ (Name). Such foods should not be canned at home if a steam pressure canner is not available. Other methods of preservation should be used to make the products safe, such as drying, pickling, and storing, for fruits and vegetables, and curing for meats. Quick freezing and storage in freezer lockers also works well with some foods. Several farm women may share the use of a pressure canner or use the canner at the community canning center.

(More)

Glass jars are the containers most used at home. Jars can be used repeatedly if new rubber rings are purchased each year; and for some types of jars, new caps. Rubber rings should be of good quality to withstand the temperature of processing.

Fruit juices may be canned in bottles or glass jars. Bottles require crown caps and a capping device. Tin cans are widely used for canning large quantities of food at home. There is no danger of breakage, but tins can be used only once, unless reflanged. It is necessary to have a sealing machine when cans are used. Certain foods require enamel-lined cans to preserve their color and appearance.

# # #